

*f1* forming an aqueous cereal slurry containing from 10% to 30% by weight of the treated cereal, the cereal being wet or dry milled; and

mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

*f2* 6. (Amended) The process of claim 1, wherein the step of inactivating comprises heat treating the cereal sufficiently to lack  $\beta$ -glucanase activity.

*f3* 22. (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt % from a cereal or mixture of cereals, the process comprising the steps of:

inactivating  $\beta$ -glucanase in the cereal or mixture of cereals to produce treated cereal; utilizing enzymes during the process having  $\beta$ -glucanase activity sufficient only to eliminate from the treated cereal or mixture of cereals not more than 50% of soluble  $\beta$ -glucan which is contained before the process is effected in the cereal or mixture of cereals.